

THE SCHULL HARBOUR

BREAKFAST

PORRIDGE | €5.50

4C,13 (V)

SMASHED AVOCADO WITH TOASTED SOURDOUGH | €14

poached eggs, peanut rayu, sesame, Macroom feta, herbs | 1,3,4,4a,10,13 (V)(GFA)

TOASTED CROISSANT WITH UNION HALL SMOKED SALMON | €15

scrambled eggs, chives, dressed leaves | 1,2,4,4a,13 (GFA)

TURKISH EGGS | €13

poached eggs, labneh, chilli oil, pickled shallots, herbs, toasted sourdough | 1,4,4a,13 (V)(GFA)

FRENCH TOAST | €13.50

local honey butter, seasonal fruit compote, fresh fruit, cinnamon sugar | 1,4,4a,13 (V)

FULL IRISH BREAKFAST | €13.95

pork sausages, Clonakilty black pudding, smoked bacon, hash brown, grilled vine plum tomato, egg of choice, with mushrooms and baked beans. | 1,4,4a,7,13

EGG FLORENTINE | €11

hollandaise sauce, toasted English muffin, buttered spinach | 1,4,4a,13 (V)(GFA)

EGGS BENEDICT | €12.50

hollandaise sauce, toasted English muffin, streaky bacon | 1,4,4a,7,13

EGGS ROYALE | €13.50

hollandaise sauce, toasted English muffin, smoked salmon | 1,2,4,4a,13 (GFA)

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6 Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V) Vegetarian, (VG) Vegan, GFA Gluten Free Options Available, (GF*) Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.

THE SCHULL HARBOUR

LUNCH

SMALL PLATES

SEASONAL SOUP | €7.50

House made Guinness soda bread | 4,4a,7,8,13 (V)(GFA)

CAULIFLOWER WINGS | €11.50

Smoked onion mayo, chilli jam, coriander, spring onion | 1,4a,7,9 (V)(GFA)(VGA)

CHICKEN WINGS | €13.95

Hot sauce butter, blue cheese mayo, celery, lime | 1,4a,7,8,9,13 (GF)

MAIN COURSE | €19.95

With fries

ROARING WATER BAY MUSSELS | €13.95

Cider, Gubeen chorizo, parsley, roasted garlic, sourdough

MAIN COURSE | €21.50

With fries | 4a,6,7,12,14 (GFA)

ATLANTIC SEAFOOD CHOWDER | €14.50

Prawns, white fish, smoked fish, mussels, Guinness soda bread | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

PRAWN SLIDERS | €16

Brioche buns, tarragon mayo, pickled cucumber | (1,4a,6,7,9,13) (GFA)

MACROOM BUFFALO MOZZARELLA | €15

Heirloom tomatoes, mint, hazelnut pesto, focaccia crisp | (4a,5c,5e,7,13) (GFA) (V)

BROCCOLI & MACROOM FETA SALAD | S €14.50 L €18.50

Hummus dressing, quinoa, cranberry, smoked almonds, corn chips, mint | 4,4a,4b,4c,4d,5,5a,7,10,13 (V)(GFA)

ASIAN CHICKEN SALAD | S €14.95 L €19.95

with cabbage, fennel, sesame & soy dressing, peanuts, crispy onions, chilli, coriander | 3,4,4a,7,10,14 (GFA)

BAR CLASSICS

CLASSIC FISH AND CHIPS | €22.50

beer battered haddock, chips, dressed leaves, tartare, lemon | 1,2,4,4a,7,9,13 (GFA)

SCHULL SOURDOUGH TOASTIE | €15.95

Smoked ham, Gubeen cheese, Ballymaloe relish, Horizon Farm leaves. Served with ½ soup or fries. | 4,4a,7,8,11,13 (GFA)

CHICKEN CAESAR SCHNITZEL | €19.50

Baby gem, smoked bacon, parmesan, parsley, lemon | 1,2,4,4a,7,9,13

CHICKEN PARMA | €21.50

Roasted tomato & basil sauce, smoked ham, three cheeses, Horizon Farm leaves, fries | 1,4a,7,9,13

TWOMEYS ANGUS BEEF BURGER | €20.50

Cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries | 1,4,4a,7,9,13 (GFA)

LOCAL CRAB & SMOKED SALMON SANDWICH | €19.50

Capers, dill crème fraîche, lemon, Horizon Farm leaves, Guinness soda bread | 2,4a,4c,6,7,13

PUMPKIN KORMA | €19.95

Chickpea, rice, mango chutney, poppadom | 4,5b,7,9 (V)

SIDES

FRIES | €5

Sea salt and garlic aioli. | 1,7,9

DUCK FAT ROASTIES | €6

Parmesan | 13

SEASONAL VEG | €6

Irish rapeseed oil and smoked almonds. | 5a

CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parmesan | 1,2,9,13(GF)

LOCAL LEAF & HERB SALAD | €5

Irish rapeseed oil vinaigrette | (GF)

BEER BATTERED ONION RINGS | €6

| 4,4a

DESSERTS

VANILLA & CITRUS CRÈME BRÛLÉE | €9

Seasonal fruits, honeycomb | 1,13

WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €9

Seasonal fruits, vanilla ice cream | 1,4,4a,13

MILK CHOCOLATE BROWNIE | €9

Vanilla ice cream, salted caramel, berries | 1,4a,7,13

SCHULL HARBOUR ICE CREAM SUNDAE | €8.50

Selection of ice creams, caramelised almonds, coulis, cream, boozy cherry, mint | 1,5c,7,13

DIPS

CHIPOTLE MAYO | €1 | 1,7,9

GARLIC AIOLI | €1 | 1,7,9

PEPPER SAUCE | €2 | 7,8,13

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6 Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V) Vegetarian, (VG) Vegan, (GFA) Gluten Free Options Available, (GF*) Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.

THE SCHULL HARBOUR

A LA CARTE

SMALL PLATES

SEASONAL SOUP | €7.50

House made Guinness soda bread | 4,4a,7,8,13 (V)
(GFA)

CAULIFLOWER WINGS | €11.50

Smoked onion mayo, chilli jam, coriander, spring
onion | 1,4a,7,9 (V)(GFA)(VGA)

CHICKEN WINGS | €13.95

Hot sauce butter, blue cheese mayo, celery, lime |
1,4a,7,8,9,13 (GF)

MAIN COURSE | €19.95 | With Fries

ROARING WATER BAY MUSSELS | €13.95

Cider, Gubeen chorizo, parsley, roasted garlic,
sourdough | 4a,6,7,12,14 (GFA)

MAIN COURSE | €21.50 | With fries

ATLANTIC SEAFOOD CHOWDER | €14.50

Prawns, white fish, smoked fish, mussels, Guinness soda
bread | 1,2,4,4a,4c,6,7,8,12,13 (GFA)

PRAWN SLIDERS | €16

Brioche buns, tarragon mayo, pickled cucumber |
(1,4a,6,7,9,13) (GFA)

MACROOM BUFFALO MOZZARELLA | €15

Heirloom tomatoes, mint, hazelnut pesto, focaccia crisp |
(4a,5c,5e,7,13) (GFA) (V)

BROCCOLI & MACROOM FETA SALAD | S €14.50 L €18.50

Hummus dressing, quinoa, cranberry, smoked almonds,
corn chips, mint | 4,4a,4b,4c,4d,5,5a,7,10,13 (V)(GFA)

ASIAN CHICKEN SALAD | S €14.95 L €19.95

with cabbage, fennel, sesame & soy dressing, peanuts,
crispy onions, chilli, coriander | 3,4,4a,7,10,14 (GFA)

BAR CLASSICS

CLASSIC FISH AND CHIPS | €22.50

Beer battered haddock, chips, dressed leaves, tartare, mushy peas, lemon | 1,2,4,4a,7,9,13 (GFA)

CHICKEN CAESAR SCHNITZEL | €19.50

Baby gem, smoked bacon, parmesan, parsley, lemon | 1,2,4,4a,7,9,13

CHICKEN PARMA | €21.50

Roasted tomato & basil sauce, smoked ham, three cheeses, Horizon Farm leaves, fries | 1,4a,7,9,13

TWOMEYS ANGUS BEEF BURGER | €20.50

Cheddar, smoked bacon, chipotle mayo, lettuce, pickles, potato bun, fries | 1,4,4a,7,9,13 (GFA)

MAINS

10Z RIBEYE STEAK | €37

Duck Fat Roasties, greens, onion rings, peppercorn
sauce. | 4a,7,8,9,13

PAN ROASTED MARKET FISH | MARKET PRICE

Herb crushed potatoes, greens, mussels, prawn &
lemon butter | 2,6,7,12,13

12 HR LAMB & TOMATO RAGU TAGLIATELLE | €25

Salsa verde, parmesan. | 1,2,4a,7,8,9,13

BUTTER CHICKEN CURRY | €23.50

Tomato based curry, basmati rice, poppadom, mango
chutney | 4,5b,7,9,13

PUMPKIN KORMA | €19.95

Chickpea, rice, mango chutney, poppadom |
4,5b,7,9(V)

SHELLFISH TAGLIATELLE | €28

Smoked tomato & chilli broth, prawns, mussels,
clams, heirloom tomatoes, garlic & fennel crumb |
1,2,6,7,8,9,12,13

PRAWN CURRY | €25

Tomato based curry, basmati rice, poppadom, mango
chutney | 4,5b,6,7,9,13

SIDES

FRIES | €5

Sea salt and garlic aioli. | 1,7,9

DUCK FAT ROASTIES | €6

Parmesan | 13

SEASONAL VEG | €6

Irish rapeseed oil and smoked almonds. | 5a

CAESAR SIDE SALAD | €6

baby gem, smoked bacon, parmesan | 1,2,9,13(GF)

LOCAL LEAF & HERB SALAD | €5

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| 4,4a

DIPS

CHIPOTLE MAYO | €1 | 1,7,9

GARLIC AIOLI | €1 | 1,7,9

PEPPER SAUCE | €2 | 7,8,13

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6
Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V)
Vegetarian, (VG) Vegan, (GFA) Gluten Free Options Available, (GF*) Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen
contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.

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DESSERTS

VANILLA & CITRUS CRÈME BRÛLÉE | €9.50

Seasonal fruits, honeycomb | 1,13

WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €9.50

Seasonal fruits, vanilla ice cream | 1,4,4a,13

MILK CHOCOLATE BROWNIE | €9.50

Vanilla ice cream, salted caramel, berries | 1,4a,7,13

SCHULL HARBOUR ICE CREAM SUNDAE | €9.50

Selection of ice creams, caramelised almonds, coulis, cream, boozy cherry, mint | 1,5c,7,13

DESSERT WINE

SEIFRIED LATE HARVEST RIESLING, SWEET AGNES | BTL €45 GLS €10.50

This multi-award winning dessert wine balances intense sweetness with mouthwatering acidity. Aromas of banana, canied popcorn and marmelade lead to a long finish balancing fruit concentration with palate cleansing freshness |

Allergens : Contains Sulphites

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THE SCHULL HARBOUR

KIDS MENU

STARTERS €4.50

GARLIC CIABATTA
(Add Cheese) | 4,4a,13 (V)

SEASONAL SOUP
With Soda Bread | 4,4a,4c,7,8,13 (V)

MAINS €8.50

4OZ IRISH BEEF BURGER
Served in a Brioche Bun with
Cheese & Chips | 1,4,4a,7,9,13 (GFA)

BATTERED HADDOCK
With Chips & Tartar Sauce | 1,2,4,4a,7,9

PORK SAUSAGES
Served with Mash & Gravy |
4,4a,7,8,9,13

STONE BAKED PIZZA
Tomato Sauce & Mozzarella |
4,4a,7,8,9,13,14
Single portion € 8.50
Double portion € 15.00

PASTA
Served with Tomato Sauce &
Parmesan | 4,4a,7,8,13

STONE BAKED HAM PIZZA
Tomato Sauce, Mozzarella & Ham |
4,4a,7,8,9,13,14
Single portion € 8.50
Double portion € 16.00

DESSERTS €5.50

DARK CHOCOLATE BROWNIE
With Vanilla Ice-Cream | (1,4,4a,13)

ICE-CREAM (1, 2 OR 3 SCOOPS)
Served with Chocolate Sauce | 13

STRAWBERRY JELLY POTS
With Vanilla Ice-Cream | (13)

FRESH FRUIT SALAD

1.Eggs/ 2.Fish/ 3.Peanut/ 4.Gluten/ 4a.Wheat/ 4b.Spelt/ 4c.Oat/ 4d.Barley/ 5.Nuts/ 5a Almonds/ 5b.Cashew/ 5c.Hazelnut/ 5d.Pine Nut/ 5e.Walnut/ 5f.Pistachio/ 6 Crustaceans/ 7.Sulphur Dioxide & Sulphites (used as a preservative)/ 8. Celery/ 9. Mustard/ 10. Sesame Seeds/ 11. Lupin/ 12. Molluscs/ 13. Milk/ 14. Soy (V) Vegetarian, (VG) Vegan, GFA Gluten Free Options Available, (GF*) Contains no flour in the recipe but flour is used in the kitchen. Please be aware our kitchen contains Nuts, Gluten, Dairy. Please make your server aware of any allergies.